

Applicants : Cheree L. B. Stevens et al.
Appln. No. : 09/778,470
Page : 2

genotype.

50. (New) The food coating composition of claim 49, wherein, the rice component comprises up to about 35% by weight of the solids content of the composition.

51. (New) The food coating composition of claim 50 which further comprises potato starch.

52. (New) The food coating composition of claim 51, wherein the potato starch is a modified ungelatinized low-amylose content potato starch.

53. (New) The food coating composition of claim 52 further comprising at least about 1% of at least one leavening agent.

54. (New) The food coating composition of claim 53 further comprising at least about 0.1% of at least one stabilizing agent.

55. (New) The food coating composition of claim 49 wherein said ratio of rice component to dextrin component is from about 1:1 to about 5:1.

56. (New) The food coating composition of claim 55 wherein the rice component comprises up to about 30% by weight of the solids content of the composition.

57. (New) The food coating composition of claim 56 which further comprises potato starch.

58. (New) The food coating composition of claim 57, wherein the potato starch is a modified ungelatinized low-amylose content potato starch.

Applicants : Cheree L. B. Stevens et al.
Appln. No. : 09/778,470
Page : 3

59. (New) The food coating composition of claim 58 further comprising at least about 1% of at least one leavening agent.

60. (New) The food coating composition of claim 59 further comprising at least about 0.1% of at least one stabilizing agent.

61. (New) The food coating composition of claim 49, wherein the ratio of the rice component to the dextrin component is from about 2:1 to about 3.5:1.

62. (New) The food coating composition of claim 61 wherein the rice component comprises up to about 30% by weight of the solids content of the composition.

63. (New) The food coating composition of claim 62 which further comprises potato starch.

64. (New) The food coating composition of claim 63, wherein the potato starch is a modified ungelatinized low-amylose content potato starch.

65. (New) The food coating composition of claim 64 further comprising at least about 1% of at least one leavening agent.

66. (New) The food coating composition of claim 65 further comprising at least about 0.1% of at least one stabilizing agent.

67. (New) The food coating composition of claim 66, wherein the stabilizing agent comprises methylcellulose.

68. (New) The food coating composition of claim 66, wherein the stabilizing agent comprises xanthan gum.

Applicants : Cheree L. B. Stevens et al.
Appln. No. : 09/778,470
Page : 4

69. (New) The food coating composition of claim 66 further comprising at least about 0.1% of at least one color agent component.

70. (New) The food coating composition of claim 69, wherein the color agent component comprises a color agent component chosen from the group comprising corn syrup solids, sucrose, whey, derivatives thereof, and combinations thereof.

71. (New) The food coating composition of claim 66 further comprising at least about 1% of a salt component or derivative thereof.

72. (New) The food coating composition of claim 64, wherein, the dextrin component comprises up to about 30% by weight of the solid contents of the composition.

73. (New) The food coating composition of claim 49, wherein, the rice component comprises a rice component chosen from the group comprising a short-grain rice flour component, a medium-grain rice flour component, a long-grain rice flour component, and mixtures thereof.

74. (New) The food coating composition of claim 73, wherein the dextrin component comprises a dextrin component chosen from the group comprising corn dextrin, tapioca dextrin, potato dextrin, derivatives thereof, and mixtures thereof.

75. (New) The food coating composition of claim 73, wherein the dextrin component comprises corn dextrin.

76. (New) The food coating composition of claim 74, wherein, the dextrin component comprises a high-solubility dextrin.

Applicants : Cheree L. B. Stevens et al.
Appln. No. : 09/778,470
Page : 5

77. (New) The food coating composition of claim 74, wherein the dextrin component comprises a low-solubility.

78. (New) The food coating composition of claim 49, wherein the composition further comprises an adherent.

79. (New) The food coating composition of claim 78, wherein the adherent comprises a potato starch component.

80. (New) The food coating composition of claim 79, wherein the potato starch component comprises a modified ungelatinized low-amylose content potato starch.

81. (New) The food coating composition of claim 79, wherein the potato starch component comprises up to about 50% by weight of the composition.

82. (New) The food coating composition of claim 79, wherein the potato starch component comprises from about 25% to about 45% of the composition.

83. (New) The food coating composition of claim 49 further comprising at least about 1% of at least one leavening agent.

84. (New) The food coating composition of claim 83, wherein the leavening agent comprises a leavening agent chosen from the group comprising an edible acid, an edible carbonate, derivatives thereof, and combinations thereof.

85. (New) The food coating composition of claim 83, wherein the leavening agent comprises a combination of sodium acid pyrophosphate and sodium bicarbonate.

86. (New) The food coating composition of claim 83, further including at least about 1%

Applicants : Cheree L. B. Stevens et al.
Appln. No. : 09/778,470
Page : 6

of at least one sweetening ingredient component.

87. (New) The food coating composition of claim 86, wherein the sweetening ingredient component comprises sugar.

88. (New) The food coating composition of claim 49 further comprising at least about 0.1% of at least one stabilizing agent.

89. (New) The food coating composition of claim 88, wherein the stabilizing agent comprises a stabilizing agent chosen from the group comprising a cellulose ether, a natural gum, an alginate, a polyalcohol, a water-soluble polymer, derivatives thereof, and combinations thereof.

90. (New) The food coating composition of claim 49 further comprising a quantity of water mixed with the composition to form a slurry.

91. (New) The food coating composition of claim 90, wherein the total slurry composition comprises about 30% to about 50% of dry coating composition based upon the total weight of the water and dry-mix components.

92. (New) A method of providing increased surface crispiness and holding time to a food substrate comprising a step of:

applying a coating composition to the food substrate prior to finished as cooking the food substrate, wherein the coating composition comprises from about 25% to about 70% by weight of the combination of a rice component and a dextrin component in ratio rice component to dextrin component from about 1:2 to about 5:1, said coating composition being substantially free of corn starch, and substantially free of starches made from plants crossbred or modified to contain either the dull sugary 2 genotype or the amylose extender dull genotype.

Applicants : Cheree L. B. Stevens et al.
Appln. No. : 09/778,470
Page : 7

93. (New) The method of claim 92 further comprising the steps of combining the coating composition with a sufficient quantity of water to form a slurry, and applying the slurry to the food substrate.

94. (New) The method of claim 93 further comprising the steps of pre-cooking and freezing the food substrate after coating the food substrate with the coating composition, and subsequently reconstituting the pre-cooked, coated, and frozen food substrate by using at least one of a gradient heat source, microwave, or fryer.

95. (New) The method of claim 94, further comprising the step of conditioning the food substrate by contacting it with a predetermined liquid prior to coating it with the composition.

96. (New) The method of claim 92, wherein the coating composition comprises up to about 30% by weight rice component of the solids content of the composition and the rice component comprises a rice flour chosen from the group comprising a short-grain rice flour component, a medium-grain rice flour component, a long-grain rice flour component, derivatives thereof, and combinations thereof.

97. (New) The method of claim 96, wherein the coating composition comprises a dextrin component wherein the dextrin component comprises up to about 30% by weight of the solids content of the coating composition and the dextrin component comprises a dextrin component chosen from the group comprising a corn dextrin, a tapioca dextrin, a potato dextrin, derivatives thereof, and combinations thereof.

98. (New) The method of claim 96, wherein said dextrin is a corn dextrin.

99. (New) The method of claim 97, wherein the food coating composition further comprises a modified ungelatinized potato starch, wherein the ungelatinized potato starch

Applicants : Cheree L. B. Stevens et al.
Appln. No. : 09/778,470
Page : 8

comprises up to about 50% by weight of the solids content of the composition period.

100. (New) The method of claim 99, wherein the coating composition further comprises at least about 1% of at least one leavening agent, at least about 1% of at least one sweetening component, at least about 1% of at least one salt component, at least about 0.1% of at least one stabilizing agent component, at least about 0.1% of at least color agent component.

101. (New) The method of claim 92, wherein the coating composition is applied to the food substrate as a dry mix of ingredients.

102. (New) The method of claim 101, further comprising the step of freezing the dry-mix coated food substrates without first parfrying them.

103. (New) The method of claim 102, further comprising the step of finish cooking the coated food substrates after the food substrates have been frozen without parfrying.

104. (New) The method of claim 102, further comprising the steps of cooking the coated food substrates after they have been frozen, holding the cooked coated food substrates for up to about 45 minutes, and then re-heating the held food substrates to serving temperature for consumption.

105. (New) The method of claim 104, wherein the holding step is carried out at room temperature.

106. (New) The method of claim 104, wherein the holding step is carried out under a heat source.

107. (New) The method of claim 101, wherein the coated food substrates are finish-cooked after coating and without freezing.

Applicants : Cheree L. B. Stevens et al.
Appln. No. : 09/778,470
Page : 9

108. (New) The method of claim 107, further comprising the steps of holding the cooked coated food substrates for up to about 45 minutes and re-heating the held food substrates to serving temperature for consumption.

109. (New) The method of claim 108, wherein the holding step is carried out at room temperature.

110. (New) The method of claim 108, wherein the holding step is carried out under a heat source.

111. (New) A method comprising:

providing an at least partially cooked potato substrate and a coating composition comprising of about 25% to about 70% by weight of the combination of a rice component and a dextrin component in a ratio of rice component to dextrin component of from about 1:2 to about 5:1 and wherein the composition is substantially free of corn starch, and substantially free of starches made from plants crossbred or modified to contain either the dull sugary 2 genotype or the amylose extender dull genotype;

adding a sufficient amount of a water to the food coating composition to form a water-dispersible slurry;

applying the water-dispersible slurry to the potato substrate; and

cooking the potato substrate,

thereby providing a potato substrate having increased crispiness and holding time as compared to an uncoated, cooked potato substrate.